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USDA BULLETIN BOARD

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, in the Department of Agriculture's portion of the National Farm and Home Hour, Wednesday, July 21, 1943, over stations associated with the Blue Network.

--ooOoo--

RUTH VAN DEMAN: This is Ruth Van Deman with news for home canners, important news about the wartime caps for glass jars. The U. S. Department of Agriculture strongly advises--in fact warns--home canners to know their glass jars and how to use them before starting home canning. Otherwise, there will be waste of food, and accidents to persons and to kitchen equipment.

The new jar tops are adjusted differently from the old peace-time seals. Special care is needed with new three-piece caps...the ones with glass lid, small rubber ring to fit on the under-side of that lid, and a metal screw band that holds lid and rubber in place. This jar will do a superb job of holding food and sealing it airtight if it's handled right. When there's been trouble it's come because people screwed that steel band down tight before they put the food into the canner to process. That hasn't given the air in the food inside the jar a chance to escape. And if a lot of air pressure builds up inside the jar while food is processing--then something must give way. So no wonder sometimes the glass of the jars has shattered. Most of the accidents have been in oven canning.

So the Department of Agriculture gives these guides to successful canning: First, pack food boiling hot into hot jars, no matter how you're going to process the food after it's packed. Then be extra careful with the three-piece jar cap -- the war time cap. Be sure to loosen the metal band after you screw it in place and before you put the jars of food in the canner. Loosen it a quarter turn. You tighten it later after the food is completely canned.

Next, use the boiling water bath to process fruits and tomatoes. Use the steam pressure canner to process corn, beans, peas, and all other vegetables. Oven-canning is not a satisfactory way to can food. I'll have more to say about that again soon, giving you more of the reasons why the Department does not recommend oven-canning.

KADDERLY: Ruth Van Deman has given us some suggestions on handling the new war-time caps for glass jars.

Now, the market report.

(MARKETS)

And that's all of the market report.

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